05/13/2009 Amendment dated April 21, 2009 In reply to Office Action mailed January 21, 2009

Application Serial No. 10/820,972 Attorney Docket No. 030621/MIL.0005.US00

LISTING OF THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the Subject Application:

- (Currently Amended) An acid modified dry-milled flour-starch composition comprising a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating rate increase of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of between 600 and 1600 BU torque at a time in the range of between 6.5 to 7.2 minutes, followed by a decrease in viscosity to a value in the range of 240 to 640 BU torque at a time of 8.4 minutes, based on a Brabender micro visco amylograph.
- (Previously Presented) The composition of claim 1, wherein the viscosity increases to a maximum value in the range of between 750 and 1350 BU torque.
- (Previously Presented) The composition of claim 2, wherein the viscosity decreases to a value in the range of between 300 to 600 BU torque.
- (Previously Presented) The composition of claim 1, wherein the viscosity increases to the maximum value at a time in the range of between 6.7 to 7.0 minutes.
- (Currently Amended) The composition of claim 1, wherein the acid modified flour starch composition is formed from:

an acid component; and

a flour-starch component having an amount of fat, wherein the amount of the acid component is added, at least in part, relative to the fat percent in the flour-starch component.

- (Original) The composition of claim 5, wherein the acid component is hydrochloric acid.
- (Currently Amended) The composition of claim 5, wherein the flour-starch component is formed from a flour-starch composition selected from the group consisting of dry milled milo flour, dry milled corn flour, and combinations thereof.

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- 8. (Withdrawn Currently Amended) A gypsum slurry formed from the flour-starch composition of claim 1.
- (Withdrawn Currently Amended) A drywall product formed from a gypsum slurry composition comprising the flour-starch composition of claim 1.
- 10. (Currently Amended) An acid modified dry-milled flour-starch composition comprisina:

a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating rate increase of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of between 600 and 1600 BU torque at a time in the range of between 6.5 to 7.2 minutes, followed by at least a 40 percent decrease in viscosity at a time of 8.4 minutes, based on a Brabender micro viscoamylo-graph; and

the composition having a protein content of a cereal flour.

- (Previously Presented) The composition of claim 10, wherein the viscosity decreases in the range of between 45 to 65 percent.
- (Previously Presented) The composition of claim 10, wherein the viscosity increases to a maximum value at a time in the range of between 6.7 to 7.0 minutes.
- 13. (Currently Amended) The composition of claim 10, wherein the acid modified flour-starch composition is formed from:

an acid component; and

- a flour-starch component having an amount of fat, wherein the amount of the acid component is added, at least in part, relative to the fat percent in the flour-starch component.
- (Original) The composition of claim 13, wherein the acid component is hydrochloric acid.

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- (Currently Amended) The composition of claim 13, wherein the flour-starch component is formed from a flour-starch composition selected from the group consisting of dry milled milo flour, dry milled corn flour, and combinations thereof.
- (Withdrawn Currently Amended) A gypsum slurry formed from the flour-starch composition of claim 10.
- 17. (Withdrawn - Currently Amended) A drywall product formed from a gypsum slurry composition comprising the flour-starch composition of claim 10.
- 18. (Currently Amended) An acid modified dry-milled flour-starch composition comprising a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating/cooling rate of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of between 600 and 1600 BU torque at a time in the range of between 6.5 to 7.2 minutes, followed by a decrease in viscosity and a subsequent increase in viscosity at the end of a final holding period to a value that is substantially the same as the maximum value, based on a Brabender micro visco amylograph.
- 19. (Previously Presented) The composition of claim 18, wherein upon gelatinization the viscosity increases to a maximum value in the range of between 750 and 1350 BU torque.
- 20. The composition of claim 18, wherein at the end of the final holding period the viscosity increases to a value that is within 17 percent of the maximum value.
- 21. The composition of claim 18, wherein at the end of the final holding period the viscosity increases to a value that is within 11 percent of the maximum value.
- 22. (Original) The composition of claim 18, wherein at the end of the final holding period the viscosity increases to a value that is within 5 percent of the maximum value.
- 23 (Previously Presented) The composition of claim 20, wherein upon gelatinization the viscosity increases to a maximum value at a time in the range of between 1.0 to 2.0 minutes.

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- (Withdrawn Currently Amended) A gypsum slurry formed from the <u>flour</u>-starch composition of claim 18.
- (Withdrawn Currently Amended) A drywall product formed from a gypsum slurry composition comprising the <u>flour</u>-starch composition of claim 18.
- 26. (Previously Presented) An acid modified dry-milled flour composition, the composition formed by the process comprising:

dry-milling a grain, thus forming a flour;

combining an acid component and the flour to form a mixture;

heating the mixture to a temperature of 85°C or less for a sufficient time effective to obtain the acid modified dry-milled flour composition.

- (Previously Presented) The acid modified dry-milled flour composition of claim
 wherein the acid component is hydrochloric acid.
- 28. (Previously Presented) The acid modified dry-milled flour composition of claim 26, wherein the flour is formed from a grain selected from the group consisting of milo grain, corn grain, and combinations thereof.
- 29. (Previously Presented) The acid modified dry-milled flour composition of claim 26, wherein the heating is performed at a temperature in the range of 72°C to 85°C.
- (Previously Presented) The acid modified dry-milled flour composition of claim
 wherein the heating is performed at a temperature in the range of 76°C to 79°C.
- (Previously Presented) The acid modified dry-milled flour composition of claim
 wherein the heating is performed for a time of 0.5 hours or less.
- 32. (Previously Presented) The acid modified dry-milled flour composition of claim 31, wherein the heating is performed for a time in the range of 0.25 to 0.5 hours.

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- 33. (Previously Presented) The acid modified dry-milled flour composition of claim
 31. wherein the heating is performed for a time in the range of 0.01 to 0.25 hours.
- 34. (Withdrawn Currently Amended) A gypsum slurry formed from the <u>flour</u>-starch composition of claim 26.
- 35. (Withdrawn Currently Amended) A drywall product formed from a gypsum slurry composition comprising the flour-starch composition of claim 26.
 - 36.-45. (Canceled)
- 46. (Previously Presented) The composition of claim 18, the composition having a fat content of between 0.95 percent and 1.34 percent.
- 47. (Previously Presented) The composition of claim 1, the composition having a fat content of between 0.95 percent and 1.34 percent.
- 48. (Previously Presented) The composition of claim 47, the composition having a protein content of a cereal flour.
- 49. (Previously Presented) The composition of claim 26, the composition having a fat content of between 0.95 percent and 1.34 percent.
- 50. (Currently Amended) An acid modified dry-milled flour-stareh composition formed from the group consisting of dry milled milo flour, dry milled corn flour, and combinations thereof, comprising a viscosity profile, wherein at a 14.5% solids concentration, a starting temperature of 30°C, and a heating rate increase of 7.5°C/min, the composition at a time 0 through gelatinization undergoes a viscosity increase to a maximum value in the range of between 600 and 1600 BU torque at a time in the range of between 6.5 to 7.2 minutes, followed by a decrease in viscosity to a value in the range of 240 to 640 BU torque at a time of 8.4 minutes, based on a Brabender micro visco amylograph.